

METHOD FOR PRODUCTION OF COOKED SAUSAGES

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Abstract of RU2115319

FIELD: food industry. SUBSTANCE: method includes preparation of meat raw material, its crushing up, salting and introduction of binding component which is used as aqueous phospholipin emulsion prepared from food vegetable phospholipins produced by hydration of nonrefined vegetable oil in zone of action of rotating electromagnetic field with intensity of 50-250 kA/m, treatment with static electromagnetic field with intensity of 250-350 kA/m and drying at temperature of 55-65 C. Phospholipins are introduced into water at mixing and temperature of 35-60 C with phospholipin-water ratio of (1: 3)-(1: 10) with subsequent exposure at temperature of 35-60 C for 20-30 min and continuous mixing at a speed of 60-100 rpm. Weight fraction of phospholipins amounts to 1-5%. Prepared components of raw material for minced meat are mixed, subjected to ageing, extrusion and heat treatment. EFFECT: higher efficiency.